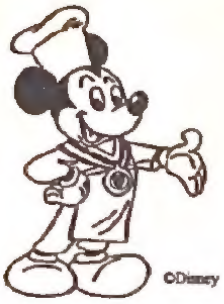
Cheating Chicken Satay
ABC Soap Opera Bistro, Disney's California Adventure™ park



2 lbs chicken tenderloin, cut into 24 pieces and skewered

Marinade:
1 cup unsweetened coconut milk
2 tbsp. fish sauce
2 tsp. red curry paste
1 tsp. light brown sugar
2 tbsp. cilantro, chopped
1 tsp. ground turmeric
1 tsp. sea salt
1 tsp. cracked black pepper

Peanut Sauce:
1 tbsp. canola oil
1 tsp. red curry paste
½ tsp. ground turmeric
½ cup creamy peanut butter
½ cup unsweetened coconut milk
⅔ cup water
2 tbsp. fish sauce
1 tsp. fresh lemon juice
1 tbsp. plus 1 tsp. sugar

Cucumber Relish:
2 tbsp. rice wine vinegar
2 tbsp. sugar
½ tsp. sea salt
1 tbsp. plus 2 tsp. water
1 English cucumber, peeled and sliced very thinly
½ red onion, peeled, halved, and sliced thinly
2 tbsp. mint leaves, chopped
½ Thai chili pepper, seeded and minced
2 tbsp. cilantro, chopped
1 tbsp. shallots, peeled and diced
2 tbsp. roasted peanuts, chopped

Mix together all marinade ingredients in a large pan and refrigerate the skewered chicken in the marinade for 1-4 hours.

Make the peanut sauce by heating the canola oil in a heavy saucepan, adding the curry paste and the turmeric, and cooking over medium-high heat for 1 minute. Add the rest of the ingredients and cook for 2-3 minutes or just until the mixture bubbles. Set aside.

To make the relish, mix the vinegar, sugar, salt, and water in a medium-size bowl. Add the cucumber, onion, mint, chili pepper, cilantro, and shallots. Mix together thoroughly, sprinkle with peanuts, and set aside.

Grill (or broil) the marinated chicken skewers for about 4 minutes on each side (until the meat is white, not pink) and serve the skewers drizzled with peanut sauce and accompained by a bowl of cucumber relish.

Enjoy!

Your pal,
Mickey Mouse